

## Asian Greens in Ginger and Garlic Sauce

*Recipe source: modified from <https://www.recipetineats.com/bok-choy-in-ginger-sauce/>*

*Fresh from the garden Pak choy, mizuna, celery, silverbeet,*

<u>Equipment</u>	<u>Ingredients</u>
Large bowls and colander	6 cups + Greens (pak choy, mizuna, celery, silverbeet, broccoli)
Small bowls	2 tbsp vegetable oil
Measuring spoons and cups	4cm piece ginger, finely grated
Measuring jugs	1 2 cloves garlic grated
Chopping boards	1/4 cup water
Vegetable knife	<b>Sauce</b>
Scissors	3 tsp cornflour
Large fry pan	1 1/2 tsp soy sauce
Wooden spoon, Spatulas	1 tsp vegetarian stir fry sauce
Large serving spoons	1 tsp sesame oil
	2 tsp chicken stock powder
	1/4 cup water
	1/4 tsp cooking salt
	Pinch white pepper

### **What to do**

Wash greens in a bowl of cold water and drain in a colander. Dry in a tea towel.

Trim the base of the pak choy then separate all the leaves. Chop leaves in small pieces if large. Cut stems in half lengthwise and chop into small pieces, so they are all roughly the same size.

Chop greens and broccoli into small pieces. Use the stems too.

### **Make Sauce**

Measure out sauce ingredients.

Stir Sauce ingredients except water in a jug until cornflour is dissolved. Then stir in 1/4 cup water.

### **Cook the Sauce**

Finely grate ginger and 2 cloves of garlic.

Put the ginger, garlic and 2 tblsp oil in a frypan.

Turn onto medium heat. Once the ginger and garlic starts sizzling, sauté for 1 minute until it turns light golden and is a bit floppy.

Add greens a cup at a time, and use 2 spatulas to toss with the ginger for around 15 seconds to coat.

Turn heat up to medium, pour  $\frac{1}{4}$  cup water over. Cover with lid and steam for just 45 seconds.

**Add the Sauce**

Remove lid ( the greens will still be a bit underdone), pour in sauce, toss for 30 seconds until sauce changes from murky to clear, and thickens.

The greens should be floppy but still soft crunch. If the sauce gets too thick add a tiny splash of water and mix.

Spoon onto serving platters.

Serve and ENJOY!